



BUTTER BLEND

With tailored characteristics for your specific use

By developing butter blends, Royal VIV Buisman is able to offer you a cost-effective alternative to butter. Milk fat can be blended in many different ratios with vegetable oil, while maintaining the composition of butter. Also, almost each type of vegetable oil can be added to the butter blend. This makes each butter blend unique in its kind.



Royal VIV Buisman produces butter blends. By carefully selecting the fat composition, butter blends with for example improved spreadability or a higher content of polyunsaturated fatty acids become available. Depending on your food product or required functionality, Royal VIV Buisman can provide tailor-made butter blends.



BENEFITS OF A BUTTER BLEND

- ✓ Tailor-made product characteristics (e.g. spreadability, firmness, fatty acid composition)
- ✓ Cost-effective compared to butter
- ✓ Various ratios of vegetable oil and milk fat possible
- ✓ Large choice in type of vegetable oil

PRODUCT PORTFOLIO OF BUTTER BLEND

Anhydrous milk fat, fractionated or deodorised milk fat can be blended in many different ratios with almost each type of vegetable oil to a butter blend with a total fat content of 82%. Pâtisse bake with a moderately firm, plastic texture and a melting point in the range of 35 - 38°C is one example of many different butter blends which are possible.



PRODUCT EXAMPLES VARIETIES*

- Coconut oil
- Soybean oil
- Palm oil
- Palmkernel oil
- Rapeseed oil

* Including derivatives obtained by hardening or fractionation.

PRODUCT CHARACTERISTICS

Composition per 100 gram

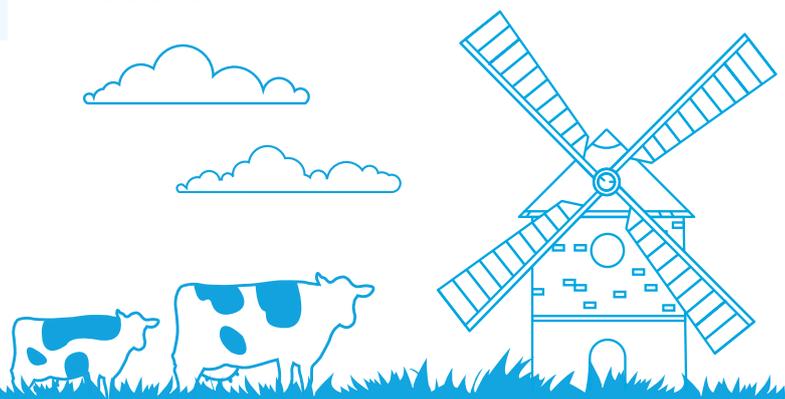
Milk fat	min.	8.5%
Total fat content	min.	82.0%
Moisture	max.	16.0%
Non-fat milk solids	max.	1.5%
Salt		1.0 % ± 0.5%
Free fatty acids	max.	0.35%
Peroxide		1.0 meq. O ₂ /kg fat

PACKAGING INFORMATION

- Food grade cartons of 10 kg up to 25 kg with polyethylene inner bag
 - Blocks* of 10 kg in HDPE foil (cartonless) in a carton pallet box (800 kg net)
 - Blocks* of 10 kg in HDPE foil with carton on a pallet
 - Cartons of 4 bars of 2.5 kg in HDPE foil
- * Also available precut, in 4 bars of 2.5 kg

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 **ROYAL**
VIVBUISMAN[®]



About Royal VIV Buisman B.V.

Royal VIV Buisman is specialised in a great variety of milk fat products and a family-owned business. Founded in 1868 Royal VIV Buisman has a great history and a lot of experience in trading and producing milk fat products. In 1968 the "Royal" denomination was a fact. In the Netherlands it is only possible to get this denomination when the company has an outstanding reputation, is very important for the sector as well as the country and is at least 100 years old. Today, a wide range of special products is used all over the world and Royal VIV Buisman is proud to create more better butter moments with her partners.

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